



PTO-1449 (Modified)  U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE  INFORMATION DISCLOSURE STATEMENT BY APPLICANT	ATTY. DOCKET NO. T2315-907879US03	SERIAL NUMBER 10/798,837
	APPLICANT  Murat O. Balaban	
	FILING DATE March 12, 2004	GROUP ART UNIT <b>1761</b>

U.S. PATENT DOCUMENTS

EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB CLASS	FILING DATE
<i>g y</i>	5,869,123	2/99	Osajima et al.	—	—	
	5,704,276	1/98	Osajimma et al.	—	—	
	5,667,835	9/97	Osajima et al.	—	—	
	5,520,943	5/96	Osajima et al.	—	—	
	5,393,547	2/95	Balaban et al.	—	—	
	5,232,726	8/93	Clark et al.	—	—	
	3,477,856	11/69	W.G. Schultz	—	—	
	2,569,217	9/51	Bagdigian	—	—	
	2,713,232	7/55	Peterson	—	—	
	2,838,403	6/58	Notter	—	—	
	2,967,777	1/61	Grindrod	—	—	
	3,442,660	5/69	Shank	—	—	
	3,597,235	8/71	Kramer	—	—	
	4,048,342	9/77	Haas et al.	—	—	
	4,049,835	9/77	Haas et al.	—	—	
	4,310,560	1/82	Doster et al.	—	—	
	4,664,922	5/87	Leon et al.	—	—	
	2,356,498	8/1944	Bargeboer	—	—	
	4,804,552	2/1989	Ahmed et al.	—	—	
	4,919,960	4/1990	Ahmed et al.	—	—	
<i>g y</i>	6,667,835	9/1997	Yutaka et al.	—	—	

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EXAMINER INITIAL	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB CLASS	FILING DATE
g. y.	3,027,268	2/1991	Japan (Abstract)	—	—	
	2,280,240	2/2000	Canada	—	—	
	332,641	7/1930	England	—	—	
	015,184	12/1981	EPO	—	—	
	WO 89/02221	3/1989	PCT	—	—	
g. y.	812,544	12/1997	EPO	—	—	

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g. y.	Kamihira, M. et al., "Sterilization of microorganisms with supercritical carbon dioxide", Agricultural and Biological Chemistry, Vol. 51, No. 2, pp. 407-412 (1987) (abstract)
	Arreola, A.G. et al., "Supercritical carbon dioxide effects on some quality attributes of single strength orange juice", J. of Food Science, Vol. 56, No. 4, pp. 1030-1033 (1991) (abstract)
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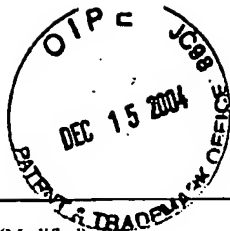
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g. y.	Arreola, A.G. et al., "Effect of Supercritical Carbon Dioxide on Microbial Populations in Single Strength Orange Juice", J. of Food Quality, 14, pp. 275-284 (1991)
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g. y.	Goraki, "Commitment to Cottage Cheese", Dairy Foods Ingredient Technology Lab Talk, pg 29, April (1996)
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g y	5,667,835	9/16/1997	Osajima et al.	426	521	
g y	5,869,123	2/9/1999	Osajima et al.	426	330	

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